



dine.

Shares

Garlic Bread (V | GFO)

Add bacon | cheese \$3

8

Bacon & Cheese Garlic Bread (GFO)

11

Bruschetta (V | GFO)

Tomatoes Spanish onion
| basil | feta | olive oil
| balsamic on garlic bread

REG (3) LRG (6)

13 | 25

Corn & Zucchini Fritter (V) 16

Corn & zucchini fritter | smashed
avocado | charred capsicum
| rocket | tomato relish | mayo

Scallop

REG (3) LRG (6)

Bruschetta (GFO)

20 | 35

Seared Scallops | tomatoes
| Spanish onion | basil | feta
| olive oil | balsamic on garlic bread

Oysters (GF)

Natural

Kilpatrick

EACH ½ DOZEN DOZEN

4 | 18 | 35

5 | 20 | 38

Salt & Pepper

Cauliflower Bites (V) 15 | 30

Golden-fried cauliflower florets
sticky maple-sriracha glaze
| ranch | pickled slaw

REG LRG

Chicken

Skewers (GFO)

Chicken skewers | peanut
satay sauce | fresh chilli garnish
| lime

REG (5) LRG (10)

16 | 30

Salt & Pepper

Squid (GFO) 14 | 25

Dusted salt & pepper
squid pieces | aioli | lemon

REG LRG

Slow Cooked

Beef Brisket Tacos

Slow cooked beef brisket
| pico de gallo | chipotle | sour cream

REG (2) LRG (4)

18 | 30

Pork Belly

Bites (GFO) 16 | 30

Thai crunch salad | sweet chilli
| char siu sauce | fried shallots

REG (4) LRG (10)

Boneless

Chicken

Served with : Sweet & spicy
| honey & soy | satay

REG (6) LRG (10)

18 | 30

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(GFO) Gluten-Free Option

Salads

Classic Caesar (GF) 18
Cos lettuce | parmesan
| bacon | croutons | egg
Caesar dressing

Thai Beef Crunch Salad (GF) 25
Crispy noodles | tomato | carrot
| cucumber | onion | wombok
| peanuts | Thai dressing

Power Bowl (v) 20
Tomato | cucumber | Spanish onion
| quinoa | avocado | chickpea | feta
| lemon olive oil dressing

Add your protein 7
Asian marinated steak (6)
Chicken (3)
Garlic prawns (3)
Salt & pepper squid (4)
Tofu (5)
Smoked salmon (3)

Pizzas

Gluten-free bases and vegan cheese available on request at an additional cost. 9" | 12"

Margherita (v) 16 | 20
Napoli sauce | bocconcini
| extra virgin olive oil | basil

Pepperoni 19 | 23
Napoli sauce | mozzarella
| pepperoni | oregano

Hawaiian 19 | 23
Napoli sauce | mozzarella
| pineapple | ham

Carnivore 23 | 27
Smokey barbecue sauce
| mozzarella | pepperoni | ham
| bacon | meatballs

Herbivore (v) 20 | 24
Napoli sauce | mozzarella
| roasted capsicum | artichokes
| mushrooms | caramelised onions
| olives | pesto

Prosciutto 22 | 26
Napoli sauce | prosciutto
| mozzarella | rocket | parmesan

Gambero 23 | 27
Garlic cream base | mozzarella
| prawns | red onion
| sundried tomatoes | rocket | chilli

Funghi (v) 23 | 27
Garlic cream base | mozzarella
| mushroom | caramelised onion
| truffle paste | shaved parmesan
| thyme | cracked pepper

Pollo 23 | 27
BBQ base | mozzarella | chicken
| red onion | mushroom | bacon

Supremo 23 | 27
Ham | pepperoni | beef
| pineapple | olives | capsicum
| onion | mushroom

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Mains

Prawn Pasta (GFO) 28

Prawns | pancetta | fennel | tomato
| garlic | onion | spinach | chilli | olive
oil | spaghetti pasta | parmesan

Lamb Medallions (GFO) 38

Grilled lamb loin medallions
| paprika sweet potato | cherry
tomato | spinach | Chimichurri

Gnocchi (GFO)

Tuscan (V) 20

Peas | broccolini | spinach
| heirloom tomato

Bolognese 24

Napoli base | beef mince
| parmesan cheese

Portuguese Half 33

Chicken (GFO)

Portuguese marinated half chicken
| your choice of two sides

Oven-Roasted 35

Pork Belly (GFO)

Poached pear | celeriac purée | baby
honey carrots | kale | redcurrant jus

Crispy-skinned 30

Barramundi (GFO)

Smashed chat potatoes
| broccolini | beetroot purée

Fisherman's Plate 25

Golden crumbed fish | prawn
cutlets | squid rings | crumbed
scallops | seasoned chips
| house salad | tartare sauce | lemon

Teriyaki Salmon (GFO) 33

Teriyaki glazed salmon | jasmine
rice | bok choy | sunflower kernels

Smokey Pork Ribs(GFO) 30

Chips | slaw | Smokey BBQ sauce

Chicken Schnitzel 300g 24

Golden crumbed chicken breast | house salad | seasoned chips | gravy

Schnitzel Toppers

Parmi • \$5

napoli sauce | ham | cheese

Pepperoni • \$5

napoli sauce | cheese | pepperoni

King Avo • \$7

bacon | avocado | cheese | hollandaise

Meat Lover • \$7

bacon | ham | meatballs | cheese | bbq
sauce

Garlic Prawn • \$7

garlic cream | Prawns (4) | cheese

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Members Exclusive Meals

Lunch / Dinner

Chicken

Schnitzel 200g 15 | 19

Golden crumbed chicken breast | house salad | seasoned chips | gravy

GFO available upon request \$1

Add Parmigiana Topper \$5

Fish & Chips 15 | 19

Crumbed whiting | house salad | seasoned chips | tartare | lemon

Squid & Chips (GFO) 15 | 19

Salt & pepper flour-dusted squid | house salad | seasoned chips | tartare | lemon

Curry of the Day (GFO) 15 | 19

Chef's curry of the day | white rice | naan bread

Garlic Prawns (GF) 16 | 20

Prawns in a garlic cream sauce | white rice

Roast of the Day (GFO)

15 | 19

Slow-roasted meat | seasonal roast vegetables | gravy | bread roll | Yorkshire pudding

Sweet & Sour Pork 16 | 20

Battered pork | egg fried rice

Honey Chicken 16 | 20

Battered chicken | sesame seeds | egg fried rice

Carbonara 15 | 19

Bacon | parmesan | onion | garlic | parsley | cream

GFO available upon request \$1

+ Chicken \$7

Mongolian Beef 16 | 20

Zucchini | red capsicum | green onions | jasmine rice | toasted sesame seeds

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Steaks

*All steaks are served with your choice of 2 sides and 1 sauce.
All steaks can be made GFO friendly.*

200g Eye Fillet **46**
(100-Day Grain Fed)

250g Rump **32**
(100-Day Grain Fed)

300g Rib Fillet **44**
(100-Day Grain Fed)

300g Wagyu Rump **49**
(400-Day Grain Fed)
Marble Score 6/7

500g OP Rib on the Bone
55
(Grass Fed)

Toppers

Fried eggs (2) **7**
Garlic prawns (3) **7**

Salt & pepper squid (4) **7**
Onion rings (5) **7**

Sides

Creamy Mash **5**

Steamed Rice **5**

**Garlic & Herb
smashed chats** **7**

Classic Caesar Salad **5**
Cos lettuce | parmesan | bacon
| croutons | Caesar dressing

Carina House Salad **5**
Lettuce | tomato | cucumber
| onion | carrot | honey mustard dressing

Steamed Vegetables **8**
Broccolini | beans | carrot

Seasoned Chips (GFO)
With gravy or aioli
Regular **6**
Large **8**

Battered Wedges
With sweet chili & sour cream
Regular **6**
Large **8**

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Burgers

All served with seasoned chips

Beef Burger (GFO) 24

Beef pattie | bacon
| egg | beetroot | onion jam
| lettuce | tomato | cheese
| burger sauce | milk bun

Chicken Burger(GFO) 24

Southern fried chicken | maple
bacon | cheese | Avocado | lettuce
| tomato | house mayo | milk bun

Steak Burger (GFO) 26

Wagyu rump steak | bacon
| egg | onion jam | lettuce | tomato
| cheese | aioli

Vegetarian Burger (v) 23

Corn & zucchini fritter
| grilled mushroom | lettuce
| halloumi | capsicum | mayonnaise
| milk bun

Wok

Mee Goreng (v) 22

Pak choi | carrot | green onion | bean
sprouts | egg | chilli | lemon | special
sauce | fried shallot

Laksa Fried Rice (v) 22

Egg | bean sprouts | carrot
| green | onion | desiccated coconut
| laksa sauce | lemon

Add your protein 7

Asian marinated steak (6)
Chicken (3)
Garlic prawns (3)
Salt & pepper squid (4)
Tofu (5)
Smoked salmon (3)

Kids Menu 12

All kids' meals include a soft drink & ice cream

Chicken Nuggets | Chips

Ham | Cheese Pizza

Cheeseburger | Chips

Kids Hot Dog | Chips

Spaghetti Bolognese | Garlic Bread

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Cocktails

Cheesecake shop

Limoncello | licor 43 |
thickened cream | lime juice

The Maddison

Sailor jerry | lychee liqueur
| pineapple juice | apple
juice | vanilla syrup

Cosmo

Ketel one | cointreau
| cranberry juice | fresh
lime juice

Daiquiri

(mango or strawberry)
Bacardi | simple syrup | fresh lime
juice | vok liqueur | fruit to match

Margarita

Jose cuervo | cointreau
| simple syrup | fresh lime juice
(shaken)

Martini Espresso

Ketel one | kahlua | espresso
| simple syrup

Martini Lychee

Ketel one | paraíso | lemonade
| grenadine | lychee | simple syrup
| fresh lime juice

Mojito classic

Gordon's gin | bacardi | mojito mix
| club soda | simple syrup
| fresh mint

Mojito blueberry

Gordon's gin | bacardi | mojito
mix | lemonade | simple syrup
| fresh mint and blueberries

Ocean

Pearl fairy | floss vodka
| blue curacao | lemon juice
| pineapple juice

Pina colada

Malibu | bacardi | coconut cream
| pineapple juice
(blended with ice)

The Artie

Makers mark | simple syrup
| australian aromatic bitters

Sunkissed

Malibu | aperol | cointreau |
lime juice | simple syrup

Mocktails

Passionfruit & Elderflower Spritz

Passionfruit juice | fresh lemon juice |
elderflower cordial | topped with
sparkling water

Cinderella

Orange juice | pineapple juice
| fresh lemon juice | splash of
grenadine | Australian aromatic
bitters

Sun Sour

Tropical juice | sour mix | lemon
| squash | mango coulis

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Wines

WHITE

Juliet Blush Moscato (VIC) On Tap

Medium-sweet with refreshing red berry and white musk flavours. Best paired with Asian food.

Available in Arties Bar only.

T'Gallant Cape Schnack Pinot Grigio (VIC) On Tap

Dry and fresh with pear aromas and red apple flavours. Best paired with chicken, pasta.

Available in Arties Bar only.

Squealing Pig Sauvignon Blanc (NZ) On Tap

Dry and zesty with lime flavours.

Best paired with seafood, fish.

Cavaliere d'Oro Pinot Grigio DOC (Italy)

Fresh lemon and ripe tropical fruits with good acidity. Best paired with chicken, pasta.

821 South Sauvignon Blanc (NZ)

Crisp with ripe citrus and tropical fruits.

Best paired with seafood, fish.

Oyster Bay Sauvignon Blanc (NZ)

Enticing citrus notes and tropical flavours youthful, elegant and fresh, with a lingering zesty finish.

Best paired with seafood, pasta.

Seppelt The Great Entertainer Chardonnay (VIC)

Ripe stone fruits, pear and citrus characters with a hint of toasty oak. Best paired with chicken, pasta.

Munda Chardonnay 2023 (WA)

Aromas of white peach, citrus, and minerals.

Flavours of white stone fruit and pear with a subtle hint of cashew from the oak, finishing with a bright acidity.

Best paired with chicken, seafood, pasta

SPARKLING

Seppelt Fleur de Lys Sparkling

Chardonnay Pinot Noir (VIC)

Fresh and lively with hints of strawberry and citrus notes, crisp to finish. Best paired with fish.

T'Gallant Sparkling Prosecco (VIC)

Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish. Best paired with seafood, fish.

Moet NV Champagne (France)

Generous and tasty, pear, white peach and apple notes in the company of fine, light bubbles

Ask our Staff about our Zero Alcohol Wines

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RED

St Huberts The Stag Pinot Noir (VIC)

Berries that jump out of the glass – a light bodied, fresh & vibrant wine. Best paired with lamb, pizza.

Fickle Mistress Pinot Noir (NZ)

Bursting with intense strawberry aromas & perfumed notes – complex oak & spice characters unfold, creating a delightful experience.

Wolf Blass Private Release Merlot (SA)

Soft, medium-bodied wine, rich fruit flavours enhanced by hints of oak complexity with a smooth, lingering finish. Best paired with lamb.

Ingoldby Cabernet Sauvignon (SA)

Dark & brooding with plenty of cassis characters rich & round. Best paired with beef.

Saltram Mamre Brook Cabernet Sauvignon (SA)

Fresh plums & dark chocolate aromas full bodied palate with excellent length.

Little Berry Shiraz (SA)

A wonderful mix of liquorice, ripe berry & chocolate fruit softening off on the finish: a great, easy drinking wine. Best paired with beef, lamb.

Pepperjack Shiraz (SA)

Rich berry fruits, dark chocolate & oak – fine tannins, with a soft finish. Best paired with beef.

Munda Grenache 2023 (SA)

Aromas of raspberry, dried cherries, and rhubarb. Mediumbodied with earthy, spicy fruit notes and a soft, elegant finish. Best paired with beef.

ROSE

T'Gallant Cape Schanck Rose (VIC) On Tap

Dry & fresh with cranberry & watermelon flavours. Best paired with chicken.

Squealing Pig Rose (NZ)

Generous and tasty, pear, white peach and apple notes in the company of fine, light bubbles

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DESSERTS

Brownie (GF) | \$14

Chocolate fudge sauce, strawberries, whipped cream, vanilla ice cream

Sticky Date Pudding | \$14

Butterscotch sauce, biscuit crumb, vanilla ice cream

Apple Crumble | \$14

Salted caramel glaze, vanilla ice cream

Meringues Nest (GF) | \$14

Seasonal fresh fruit, whipped cream, passionfruit coulis

Hot Drinks

	Cup Mug	Tea	Tea For 1
Barista Coffee	4.5 5.0	Earl Grey, English Breakfast,	4.0
Chai	4.5 5.0	Chamomile, Peppermint,	Tea For 2
Hot Chocolate	4.5 5.0	Green, Lemongrass & Ginger, or Chai Tea	6.0

Milk Options +1

Soy, Oat, Almond, Coconut or Lactose free

Syrups +1

Caramel, Vanilla or Hazelnut

Extra shot +1

Cakes and Treats

See our cabinet for today's selection of fresh cakes and slices

Drinks

Tap Beer

XXXX Gold
XXXX Ultra
Tiger Tale
Peroni Nastro Azzuri
Tooheys New
Hahn Superdry 3.5
Hahn Superdry
Great Northern Super Crisp
Great Northern Original
Byron Bay Lager
Carlton Dry
Victoria Bitter
Asahi
Balter XPA
Stone & Wood Pacific Ale
Stone & Wood Hazy Pacific Ale
Guinness

House Spirits

Jim Beam White
Johnnie Walker Red
Smirnoff Red
Bundaberg Rum
Bacardi White
Gordon's Dry Gin

Tap Spirits

Brookvale Union Ginger Beer
Canadian Club & Dry
Hard Rated
Ampersand Vodka Raspberry
Lemonade

Bottled

Coke
Diet Coke
Coke No Sugar
Sprite
Lift
Fanta
Stones Ginger Beer
Bundaberg Sarsaparilla
Cascade Tonic Water
Red Bull
Mt. Franklin Spring Water
Mt. Franklin Sparkling Water

***Ask our staff about our rotating drinks taps.**

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MONTHLY DRINK SPECIALS

TAP:

Great Northern Original
Schooner

SPIRIT:

Gordons Gin with Mixer
(post mix only)

WINE:

Seppelt Fleur
De Lys Sparkling

COCKTAIL:

Aperol
Spritz

RTD:

Jack Daniels
& Cola Stubby

MEMBERS DINNER SPECIALS

SUNDAY

Kids Eat Free

With every main meal purchased
Excluding Members Exclusive
Offer Valid in Dine.
Restaurant only

MONDAY

\$20 STEAK

250g Rump
Add any topper for \$5

TUESDAY

\$20 PARMY

200g Parmy
Add any topper for \$5

WEDNESDAY

\$20 PASTA

Chicken Carbonara | Prawn Pasta
| Tuscan Gnocchi | Bolognese Gnocchi |
Beef Lasagna, chips and salad
Add garlic bread for \$5

THURSDAY

9 INCH \$15 | 12 INCH \$20 PIZZA NIGHT

Add garlic bread for \$5
(Gluten Free Options included in this price for the night only)

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